



A KICK-OFF PARTY . . . Higgins Brickyard Patio, 2217 W. Artesia Blvd., Torrance will be the scene of a gala party tomorrow evening at 8 honoring Alan Cranston, state controller and candidate for re-election. Making plans for the festive affair are, from left, Mmes. David K. Lyman, Alan Cranston, wife of the honor guest and James M. Hall. The event officially begins the Cranston campaign.

New Garden Club Names Its Symbols

At a business meeting of the Waleria Garden Club on Tuesday, July 31, at the home of Mrs. Mary Kifer, club members chose the double white fuchsia as the club flower and green and gold for the club colors.

Program for the evening was a Floral Garden Quiz. Winners were Mrs. Gladys Lawther and Mrs. Nancy Taylor.

It was announced that two club members are moving from the area, Mrs. William Taylor, whose new home will be Anaheim and Mrs. Reginald Darley, who with her family is moving to Tustin.

After the business meeting, refreshments were served by Mrs. Kifer, hostess, and Mrs. Martha Kime, co-hostess.

Members present were Mmes. Greg Kime, William Taylor, Otto Maier, Reginald Darley, Henry Klempan, Mary Kifer, Gladys Lawther and Don Weymouth.

The club's August meeting will be held at the home of Mrs. Otto Maier.

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



FRESH BARTLETT pears, cooling in a tub of water, are a fitting dessert for this spaghetti picnic. A loaf of bread, a jug of wine and thou!

Picnic for a Crowd Uses Simple Menu

A spaghetti picnic may seem a bit far out, but when you analyze the possibility, you'll find it's quite a simple way to dine al fresco.

First of all, a spaghetti picnic should be planned for the cool of the evening. You'll need a fire, a Dutch oven or deep kettle, a piece of screen or a colander and any of the good canned or packaged sauces on the market.

The rest of the picnic almost takes care of itself. Bartlett pears, chilled in a tub of water, vegetable salad, a loaf of French or Italian bread, a piece of cheese and a bottle of wine complete this inexpensive picnic for a crowd.

LEARN SIGNS Inside Melon Story Evident on Outside

A melon can resemble either with a ripe melon. When the ambrosia or a tough, tasteless netting on the surface is well fraud. But it is possible to select this food as an ambrosia stands out in bold relief you of delight if you learn the have promise of a mature mel- signs of ripeness.

A little practice and some knowledge of varieties provide the clues.

Remember, first off, that only a mature melon will ever be sweet, fine textured and flavorful. Learn to recognize full-ripe stage and know that melons should be well-formed for their variety.

Ripeness for most varieties other than watermelons is indicated by a slight softening of a small area surrounding the eye at the blossom end. This end is opposite from the stem end and when the melon is ripe, it yields slightly to moderate pressure.

Also, in some kinds of melons, you'll note a color change. No one indication is infallible so use a combination of signs.

Cantaloupes
Vine-ripened cantaloupes have a fingerprint or thumbprint. It is a saucer-like, shallow depression at the stem end of the melon and it is formed when the cantaloupe separates from the vine.

A mature cantaloupe is harvested on a full slip, leaving a slightly sunken, smooth, well-collared scar with no portion of the stem adhering.

Distinctive, pronounced cantaloupe fragrance goes along

Canadian Bacon, Fruit Enliven Menu
Hot summer days have a way of shortening memories on what to serve for family enjoyment.

Here's a cheerful serving cooked right on top of your stove. Slices of Canadian-style bacon are prepared with pineapple slices, juice and raisins. It's good and makes a colorful platter, too.

FRUITED BACON
8 slices Canadian-style bacon, cut 1/2-inch thick
8 slices pineapple
1 cup pineapple juice
1 cup raisins
Water
2 tbs. cornstarch
1/2 tsp. salt
2 tbs. cold water

Drain pineapple slices, reserving liquid. Brown bacon slowly on both sides in frying pan. Remove bacon and brown pineapple slices lightly.

Mix reserved pineapple juice and 1 cup pineapple juice and add enough water to make 2 cups. Add raisins and simmer 10 minutes.

Mix together cornstarch and 2 tbs. cold water. Add to raisin-pineapple mixture and cook, stirring constantly, until thickened and clear.

Return bacon to frying pan. Pour sauce over pineapple and bacon and cook slowly 15 minutes. Serves 4.

WATERMELONS
One of the best indications of a ripe watermelon is the color of the ground spot which touched the ground while growing.

When that spot turns from pale white to light yellow, you probably have a well-ripened melon.

Look at the shape. Let it be symmetrical. Let the rind have a velvety appearance and there is a slight roughness on the surface of a mature watermelon.

If you are an experienced thumper, your ears will give you the answer when, with your finger, you give it a solid thump against the side.

FREEZE AND SERVE
Mix together 1/2 cup small cantaloupe balls, 1/2 cup honeydew balls, 1/2 cup diced fresh peaches, 1/2 cup diced pineapple and chill.

Mix together 2 tablespoons powdered sugar, 1/2 cup pineapple juice, 1/2 cup mayonnaise and 1 teaspoon lemon rind, grated. Into this mixture fold the chilled fruit and then fold in 1 cup whipping cream, whipped.

Pour into ice cube tray and freeze until firm. Serve at once on crisp leaves of Iceberg lettuce. Makes 6 servings.

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In the summertime, doesn't it seem impossible to keep your cookie jar filled? Here's a "cookie" recipe that youngsters will enjoy.

COCONUT-OATMEAL COOKIES

2 cups sifted flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1/2 cup shortening
1 cup brown sugar
1 cup granulated sugar
2 eggs
2 cups quick-cooking oats
1 oz. coconut
1/2 cup chopped nuts

Sift together flour, baking soda, baking powder and salt. Cream together shortening and sugars until light and fluffy.

Add eggs and mix well. Add oats and flour mixture and blend thoroughly. Add coconut and nuts and mix well.

Roll dough into balls about the size of a walnut. Place on cookie sheet and bake at 375 degrees 10 to 15 minutes or until lightly browned. Yield: 6 dozen cookies.

Zucchini Casserole Goes 'Italienne'

Heat 3 tablespoons salad oil in large heavy skillet or Dutch oven. Add 1 medium onion, thinly sliced, 1 lb. ground beef and cook, stirring frequently, until meat is nicely browned.

Add three 8-oz. cans tomato sauce, 1 cup red dinner wine, 1 teaspoon mixed Italian-style seasoning, dash garlic powder, 1 tablespoon sugar, 1/2 teaspoon salt and pepper to taste.

Cover and simmer gently for 1 hour, stirring occasionally. While sauce is cooking, wash 2 lbs. zucchini and trim off ends. Cook whole in boiling salted water for about 15 minutes or until just tender. Drain.

When cool enough to handle, cut lengthwise in halves and arrange, cut-side up in single layer in greased shallow baking dish. Pour sauce over zucchini and bake at 350 degrees for 45 minutes. Serve with grated Parmesan cheese.

When preparing meat salads, chili meats an hour or more with dressing or salad herbs to blend flavors.

Hot dogs and burgers are festive when spread with mashed avocado zipped with Tabasco, lemon juice and salt.

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